



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

CHRISTMAS MINCEMEAT CRUMBLE CAKE RECIPE

INGREDIENTS

Group : Cake

Ingredient	KG
Multimix Cake Base	1.000
Mixed spice	0.003
Water	0.230
Oil	0.300
Egg	0.365
Mincemeat	0.760
Total Weight:	2.658

Group : Crumble

Ingredient	KG
Flour	0.500
Butter	0.250
Sugar	0.125
Total Weight:	0.875

METHOD

1. Add the cake ingredients (except mincemeat) to a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.

4. Mix for 5 minutes on low speed.
5. Blend in mincemeat on low speed.
6. Scale into foil at 850g.
7. Make up crumble with the flour, butter and sugar and sprinkle on top, then dust with granulated sugar.
8. Bake at 180°C for 40-45 minutes.
9. Decorate with sugar holly leaves.